

# LET'S GET STARTED

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## STELLA'S SIGNATURE

**ONION SOUP GRATINEE 8**  
caramelized onions, melted gruyere, baguette -gf

**CHARRED OCTOPUS 13**  
citrus white bean puree, olive salad, peppers, torn bread -gf

**CRISPY VEAL SWEETBREADS 14**  
pickled peanuts, sorghum bacon fondue, jimmy red corn grits -gf

**CRISPY FRIED OKRA 9**  
Happy Cow buttermilk fried, sorghum aioli

## SALADS

**salad lyonnaise 10**  
frisee', bacon lardons, mushrooms sherry mustard vinaigrette -gf

**bibb lettuce & soft herb 8**  
lemon buttermilk dressing -gf

**bibb & grilled endive chicken salad 16**  
apples, pickled grapes, Roquefort, hazelnuts, verjus mustard vinaigrette -gf

**seared & chilled tuna salad nicoise 18**  
asparagus, radish, nicoise olives, fingerling potatoes, hard boiled egg, sherry vinaigrette -gf

## ~MUSSELS & FRITES~

14

- green curry, cilantro, peanut -gf
- smoked tomato broth, bacon parmesan -gf
- white wine, pickled garlic, fine herbs -gf

## Brasserie Burger \* (9 oz)

bacon jam, gruyere cheese, b&b pickles, charred onion aioli, toasted brioche bun, pommes frites 15 -gf

# FOR THE TABLE

## Fromage -gf

CHOOSE 2 - MARKET PRICE

or

CHOOSE 4 - MARKET PRICE

*cow* BLUE RIDGE BLUE 5 *cow* WILD BOAR 8

whipped honey shallot mushroom chutney  
*traveler's rest, sc* *charleston, sc*

*sheep* WHISPERING PINES *goat* FORX FARM GOUDA 7

MANCHEGO 8 port poached pears  
pickled cherries anderson, sc  
*mauldin, sc*

## WHOLE ROASTED & CAMELIZED CAMEMBERT WHEEL 24

duck fat potatoes, sliced apples  
housemade strawberry jam,  
grilled sourdough -gf

## ENTREES

### NC Mountain Trout 25

carrot soufflé, pecan gremolata, crispy oyster mushrooms, green garlic vinaigrette -gf

### Crispy Duck Leg 24

stewed tomato, local swiss chard, white beans, pork belly, garlic sausage -gf

### Roasted Game Hen 22

asparagus, potato rosti, roast poultry jus -gf

### Steak Frites\* 25/ 32

choose a NC hangar steak or NY strip, maître d' butter, frisee & arugula, pommes frites -gf

### Vegetable Pot au Feu 19

roasted corn, shiitake, kimchee, squash, local swiss chard, farm egg, soba noodles

### Cote du Boeuf ( 32oz) \* 80

mushrooms, frisee & arugula, maître' d' butter, béarnaise & Stella's steak sauce -gf

\* DHEC Advisory\* menu contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

-gf- indicates gluten free or easily modified to be gluten free, please let your server know!

## Charcuterie

-choose- -gf

3 for 16

5 for 25

porchetta di testa

bresola

rabbit rilette

chicken liver mousse

country pate

### Sausage Plate 17

trio of house made sausages

nem nuong

creamy nuoc chom

merguez

harissa aioli

garlic sausage

grain mustard, confit potato salad

# Stella's

S O U T H E R N B R A S S E R I E

## ~ SIDES ~

petite peas 5  
*english peas, lettuce  
bacon  
pearl onions*

skillet seared  
mushrooms 7  
*leeks  
red wine  
smoked olive oil*

grilled asparagus 8  
*preserved lemons  
forx farm  
gouda*

pommes frites 6  
*bearnaise  
charred onion  
aioli*

brasserie potatoes 10  
*confit fingerling potatoes  
raclette cheese  
carmelized onions*

## PLATS DU JOUR

TUESDAY  
FRIED CHICKEN  
"COQ AU VIN"  
19

WEDNESDAY  
OPEN FACED  
NY STRIP  
SANDWICH\*  
24

THURSDAY  
BRAISED  
RABBIT  
& DUMPLINGS  
22

FRIDAY  
MAINE LOBSTER  
ROLL  
& BISQUE  
26

SATURDAY  
COTE DE PORC  
for two  
38